

Blueberry Cheesecake

Yield: 1 lb.
of servings: 2
Serving size: 8 oz

Ingredients:

1 lb	Cream Cheese (cubed)
½ c	Confectioners' sugar
1 pt	Blueberries
2 ea	Whole Graham Crackers OR
4 ea	Oreo Cookies
2 ea	Flat Sided Crème Brulee Bowls

Method:

1. Cut the cream cheese into large even-sized cubes and let them soften at room temperature, covered for 20-30 minutes.
2. (OPTIONAL) Blend the blueberries with the sugar until very smooth like coulee.
3. When the cream cheese is soft, place in mixing bowl.
4. Mix the sugar, blueberries and cheese until smooth and evenly incorporated. (Note: If doing by hand it may take longer to mix.)
5. Crush cookies and place ¼ of the crumbs on the bottom of the Crème Brulee bowls.
6. Pour cream cheese mixture into Crème Brulee bowls and top with more cookie crumbs.
7. Chill in refrigerator to tighten the cream cheese mixture back up or serve right away.
8. The texture and viscosity of the cake is more traditional after chilling.